

Traditional Gathering Practices of Pinyon Pine Nuts and the Parry Pinyon Pines Protection Project

Daniel F. McCarthy • Tribal Relations Program Manager, SBNF
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Several species of pinyon pine trees grows throughout the western states. For millennia native people have used this nutritious nut as a highly valued food staple. The discussion will focus on two species found in Southern California, *Pinus monophylla* and *P. quadrifolia*, how tribes gathered pinyon nuts and processed them for food and what efforts are underway to ensure that the trees are not lost due to wildfires. Do you know how long a pine cone takes to grow to maturity? How old a pinyon pine tree is before it starts producing cones and edible nuts? That pine needles make a tea providing Vitamin C?



Daniel F. McCarthy received his BS and MS in anthropology from the University of California, Riverside. He has worked at Anza-Borrego Desert State Park, Joshua Tree National Park, and throughout southern California compiling photographic inventories of rock art sites throughout the western region. Currently, he is Tribal Relations Program Manager for the San Bernardino National Forest.

Research interests include desert archaeology, aboriginal trail systems of the Sonoran, Mojave, and Colorado deserts; rock art distribution, documentation, and interpretation; establishing conservation and protection guidelines; and recording string figures. He conducts southern California Native American cultural awareness classes providing information about native plants uses (particularly agave, acorns, yucca, prickly pear and pinyon), rock art, and material culture. Daniel works with tribal governments (Serrano, Cahuilla, and Luiseño), traditional practitioners and organizations such as the Southern California Indian Basketweavers Organization, where he is currently vice president.

